### HOME AND SOCIETY. CHAT OF THE SEASON.

CLEVER, BUT NOT QUITE SUFFICIENTLY CLEVER GIRLS-THE HON, RUPERT CRAVEN ON DANCING CLASSES-BARON FAIR-FAX'S PICTURE-THE AMERI-CAN MALE FLIRT.

bur American girls are clever. There are no girls more clever; but one lesson many of them fall to learn, and that is the lesson of good manners. It is true that generally the mothers, the natural teachers, are most at fault; but they in their turn are ignorant too, and where is the reform to begin? It does not seem difficult for these same girls to pick up the affectation of a peculiar handshake, the use of fashionable English expressions, or the knowledge of many things they had better leave unknown; but the learning of good manners often seems to be too hard a task or too old-fashioned an accomplishment to be more attractive by indulging in noisy talk and laugh-ter in public places like hotel parlors? Do they imagine that hoydenish ways of throwing themselves about in conspicuous places add a single womanly charm, or that the lack of courtesy and consideration

toward their elders makes them more to be admired. They need not adopt the European girl's air of dependence, but they might well imitate her manners many ways. Let them keep a little more in the background, not making themselves the central figure in their self-created picture; above all, let them copy -if their hearts do not make them feel-the respect a Continental girl shows her mother; not dragging her about here and there to suit their own selfis pleasure, or ignoring ther existence when they consider her in the way. American girls may think themselves queens on their native soil; but they need not regard their maternal relatives as ladles-in-waiting. In some foreign lands princesses kiss their

A century or so ago bisque figures were not infre quently used as table decorations, a centreplece con-sisting of a group and two single figures for either end of the table. These were purely ornamental. Some modern hostesses have adapted the idea to present use, combining the useful and the ornamental. To the dainty bisque figures with which they decorate their festal boards are attached large bowls for fruits or flowers. A quaint little shepherdess presiding over mass of white daisies, or a rural swain with a small basket of red cherries at his feet, would be a pictur esque addition to a dinner table in early sun

There may be seen on sale in Washington to-day beautiful and well preserved miniature of Brian Fairfax, the eighth and last Baron Fairfax. His father was Thomas Fairfax, the sixth Baron, who arried before coming to this country the daughter of Lord Culpepper. At one time he owned 5,282,000 acres of land in Virginia and lived in royal style on established for the government of the colony. He returned to England before the Revolutionary War, and as he was a loyalist a great deal of his landed estate in this country was confiscated. His son mer serge or hop-sacking is trimmed with blac Robert became the seventh Baron in due time, but as he died soon after, childless, his younger brother Brian succeeded to the title and estates. Brian remained in the United States, preferring the freedom and associations of this country, and being much in love with Colonel Carey's daughter. They married and settled in the mansion of Folsom Hall, which had been occupied by Thomas Fairfax when he was the greatest landholder of Virginia.

The beautiful portrait above referred to repres Brian Fairfax just after his marriage. It was painted for his wife, and was handsomely set in gold as an ornament. She were the gift with pride among her costly laces; possibly she were it on the occasion when George Washington came down to stand sponsor at the baptism of her third son. Lord Fairfax and Was ington were personal friends. There were and was-ingion were personal friends. There were three sons, but they are supposed to have died in childhood, as we hear no more of them. Only the one daughter, Anne, was left. No other son came to make glad the Hall of Folsom and interit the title of Baron of Fairfax. At least 150 years have passed since this picture was painted, but it is as vivid in coloring as when it came from the hands of the ar-There are now living only three descendants of Brian Fairfax, two of them being little children. Poverty has come to the race, and the mother of the two bables to whom this picture belongs by heritage has put it on sale that they may have bread. It has put it on sale that they may have breat. It was not the calamities of war that brought the de-scendants of Lord Fairfax to this poverty. It was the slow dwindling away of a family and of the immense wealth they possessed by a process of decay that is harder to bear than the sharper accidents of

The Hon. Rupert Craven, brother of the Earl of satin bands on the skirt is edged with the passe of Craven, who married Miss Cornella Martin, daughter of Eradley Martin, has not learned the so-called dancing classes in New-York are not for the instruction of infants in the are also edged with it. graces of the ballroom, but are extremely fashionable and exclusive dances. Talking with some of a very elaborate costume must not be forgotten.

Americans, he said: "Really, you know, some of your lit is of "sole changeant" in beautiful shades of green customs seem very extraordinary to me. Now per-haps I don't dance very well, in fact I don't dance so well, but I think it was a little bit rough on a fellow, you know, to invite him to join a dancing class. Really it seems very odd."

Those fair Long Islanders who value their necks in the bunting field should lay to heart the immense importance of beginning their equestrian practice by learning to ride without reins. Without this they are almost certain, though unconsciously, to interfere with the horse's mouth when he is in the act of jumping. in which case the horse, if he is going at a fence, will get his heat up" and will not see where he is going. Apart from this, the reinless rider acquires a firmer Who, it is asked, has not seen youths-when anxious to cut a dash in the hunting field-gallop their horses at a fence, sawing their mouths and ramours into their flanks? Very brave they are ify, but if horses could speak they would attable tale of how their mouths are wrenched n the act of jumping; how they were thrown their stride; and how horse and rider landed by ittle short of a miracle on the far side of a fence. An ther error which ladies are especially apt to be gul ty of is the use of a spar. Very few of us are able to wear one without risk of pricking the horse insevertently. In the excitement of a run with hounds it is almost impossible to avoid doing this; but to take more out of your horse than is necessary is both foolish and dangerous, inasmuch as it may ake him rush at fences or exhaust his staying powers

There is an Englishman in New-York who has r two years, and in that time has been assocated almost wholly with Americans. The Naval Feview brought so many of the Queen's subjects ero that the Englishman has had several days of constant mingling with his own race. This is what says: "I'm surprised, after living with you Amerfor a couple of years, to find how slow and dull my people are. We are absolutely stupid. I never before realized the difference between us. I am wondering how in the world we English-

ever accomplished what we have and got where A foreigner who has had wide experience of society in many countries, and who has been observing Americans with great care in the course of a pleasant visit "on this side," has been confiding the results of observations to his New-York friends. One of his strongest convictions is that the young American is "In the United States," he said the other "firting is quite as much of a masculine pas-as a feminine one; and in no country of the world that I have ever visited is there so much love capting without any ulterior object in view, either derable or otherwise, carried on as in the United stes. As a foreigner, I may be permitted to ex-ss the opinion that if there is any intry in the world which can claim to be home of Platonic affection, it is America. The object in life of the American male flirt seems to be to avoid the matrimonial book, and the ingenuity which he displays in skating on the in-side is simply marvellous. Indeed, it is worthy of a better course, and it is incredible that a man who can show such skill in this pastime should be able to devote bimself for months together to an apparently purposeless flirtation. Aimless these flirtations certainly ere, all that the male flirt is anxious for being a little ocent lovemaking which will be without con quences either in the form of bans, breach of promise

opportunity of posing in the eyes of the public

noticed that he usually

not believe that he admires any type of woman in

temporary worship the lady who happens to be most

en evidence, and the centre of popular attraction in the locality which he honors with his presence. This

deular, although he professes to do so, and I have

nce of eclecticism has its drawback; for it neces-

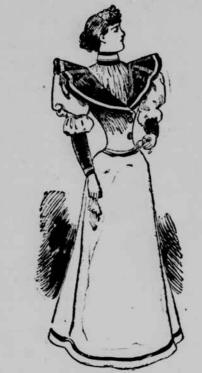
selects as the object of his

chooses to supply these two latter articles himself. The New-York society girl will, instead of sentimental platitudes, probably demand of the unfortunate man his opinion of the last football game, of the Loie Fuller dancing, or of the Vaudeville Club entertainments. Some of the mark facilities of the mark facilities of the mark facilities. Some of the male firt's time, too, must be devoted to literature, for as often as not the lady around whom he flutters will chase him to his recollection of Ruskin and examine him in Tolstol.

"I must confess that I have sometimes felt sur-prised at the attention which brilliant and experi-enced American femmes du monde bestow upon the male flirt, whose artifices and superficiality cannot fall to be apparent to any women possessed of savoir faire and knowledge of the world. Perhaps an explanation for this may be found in the fact that women of this kind use him much in the same way namely, to sharpen her claws against."

### SPRING FASHIONS.

SOME FRENCH GOWNS OF THE DAY. A very useful model has its bodice buttoned at the The gown is of crepon, and the wide flaring revers are faced with rich, thickly-ribbed silk. The



his vast possessions. He was president of the council lower part of the sleeve is silk. The chemisette is of chiffon. This gown is also made in cloth, with satin revers and trimming.

A rather plain but effective gown of dark blue



menterie; and, as will be seen in the cut, the pointed cape and epaulets of black satin and the satin cuffs

In noting Paris styles, the accompanying sketch of a very elaborate costume must not be forgotten.



and the seams are outlined with jewelled passemen terie, repeating the shot effect of the gown. The bodice is trimmed to match. The huge puffs of the sleeves are formed of small pinked-out flounces, giving the effect of flower petals.

Another Paris gown is of a material which never falls to be bewitching-silver-gray satin. Its trim-



ming is black tulle embroidered with jet. The girdle cases or divorce suits, but which will afford him the is of peacock-blue velvet. White pique vests are the coming fad. They are estible where the fair sex is concerned. I do

worn with colored shirts, pink, blue and mauve, full-skirted flaring blazer, and a perfectly plain "bell"

Flat "placque" hats are very much in favor this spring, and come in all the newest shades. The most becoming way of trimming them is with two pompens of flowers, violets, buttercups or daislesone on either side of the bent-up front, with a ribbon bow between. There is another very odd-looking hat silates that he shall be armed at all points. He can no longer count on a bread and buttery conversation and on a ready blush and smile, unless, indeed, he "le coeur." It is exactly in the shape of a heart,

the last French fancy.

### LITTLE CAKES.

### ARTS OF THE GOOD CAKEMAKER.

The supreme art of the good cakemaker lies not se much in her loaves of cake as in the many delicious small cakes of various kinds and flavors. The loaf of cake is not as common in foreign shops as the small cakes, in which French and Belgian confectioners especially excel. The tendency of modern cake-bakers is toward special excellence in these individual cakes, just as it is toward the fushion of serving ices in individual moulds. From the one preparation of sponge-cake the French baker makes dozens of fancy cakes, icing them with various colored icings, adding bits of jelly or toothsome confections. The well-known lady-lingers, the "biscults a la cuillere," are only a preparation of sponge-cake, which owe their peculiar delicacy merely to the manner in which they are spread in the pan and baked. The less known "bouchees des Dames" are tiny cakes about the size of a silver dollar, which are made also of sponge-cake. A little cavity is dug out of the bottom of each one and it is alled with marmalade, jelly or preserves, or with a cream such as creamof cold milk into a saucepan to boil. Add a teaspoonful of cornstarch and two even teaspoonfuls of sancepan when it bolls. Add at the same time two well-beaten eggs, mixed with a little of the hot milk to prevent their curding. Put the whole in a double boiler, beating it thoroughly all the time, until 1: bells again. Then season it with vanilla or any other flavoring you like, and add a small pinch of salt. It should cook about two minutes after the ingredients are all in, and should be stirred all the time that it is cooking. This is an excellent alling for eclaires, cream cakes and the dainty little "cakes" "Princess cake" is simply a nice angel-cake. Part

of it may be tinted pale pink by using a little pink up for the loss of youthful bloom. sugar or adding a few drops of coloring matter. In this case it is often flavored with almonds or rose-water, if you like it, and iced with a rose-colored look pretty in the same basket with rose colored cakes.

Pale green cakes, the color of pistachio nuts, may be made of the same cake batter, colored with a little spinach green. These are iced with yellow icing, to tallow the color of the same cake batter, colored with a little spinach green. These are iced with yellow icing, to tallow the color of the same cake batter, colored with a little spinach green. These are iced with yellow icing, to tallow the color of the same cake batter, colored with a little spinach green. These are iced with yellow icing, to tallow the color of pistachio nuts, may be will find a cordial expression on the face of every one, from the flower-girl to the lounger before the calc. icing. Little white cakes covered with snowy Icing which a few chopped pistache nuts may be added. tation. It is a matter for regret that the popular An excellent batter for golden cakes may be made from seven whites of eggs, the yolks of five, a cup of granulated sugar, two-thirds of a cup of flour, an eighth of a teaspoonful of cream o' tartar and a pinch of salt. Sift the flour two or three times, add the sugar and set them aside. Beat the yolks of the eggs very thoroughly. Beat the whites until they are not quite stiff enough to stand. Then add the cream o' tartar and beat as stiff as possible. Then add the sugar and the beaten yolks of the eggs and finally the flour. Beat again, being careful not to beat down the whites. Bake this cake in little pattypans and ice each one with yellow icing. A very delicate flavor and attractive yellow that may be given to a boiled white icing by adding the grated which the icing is made. The best rule for this is a cup of granulated sugar, a quarter of a cup of boiling water and a fourth of a ceaspoonful of cream of turtar. Grate the yellow peel of one Valencia orange in the boiling water and stir the sugar in until it is melted. Then let it boil for six minutes, counting from the moment it begins to boil. Pour the boiling water and stir the sugar in taking care not to stir it after it begins to boil. Pour the let it while it is hot. This icing must be beaten. Pour the syrup on it in a stream beating as you now. Use it while it is hot. This icing must be water and control of the transportation of the control of the transportation of the control of the transportation of the control of the transportation of soda with three quarters of a pound of four, three of four times, and add this to the rest of the cake, it always a solve of the purpose beat to a cream a pound of granulated sugar and half a pound of butter. Add the yolks of six large eggs well beaten, sit a teapoonful of cream o' tartar and a half-teaspoonful of soda with three-quarters of a pound of flour, three or four times, and add this to the rest of the cake, it aliay stir in the mest of one fresh coconnut grated fine. Beat the cake well and fold in the whites of six eggs beaten to a very stiff froth. Isake the orange quarters in the pans that come for this purpose, or in the little pans used for lady-fingers, if you are not particular about the shape. Dip them, one by one, in the boiled-orange leing and lay them on greased papers to dry till the next day. Never use many delicate cookles, fried cakes of various kinds, but these do not belong strictly among dainty cakes of this kind.

THE WIDOW'S DRESS. yellow rind of a Valencia orange to the syrup of which the icing is made. The best rule for this is

THE WIDOW'S DRESS.

The severe eliquette of mourning which swathed the widow in crape for the first six months is considerably relaxed. The crape veil is worn over the face for only a few days; then it is thrown back and a small mask veli of black net covers the face. There is a decided tendency to the lighter French styles of mourning, which sometimes look almost frivoloour eyes, accustomed to the severer etiquette of English fashions in this matter.

THESE ARE BECOMING STYLES.

The favorite material for elaborate wear is still Henrietta cloth of that lustreless dead black, which is the only black that should be used by a person in mourning, whether in trimmings, in gloves or in any other minutiae of the toilet. A costume recently made for a young widow will serve as an example of appropriate and elegant attire. The gown was of fin Henrietta cloth, trimmed with a band of crape about eighteen inches deep. The skirt fitted smoothly and flared but slightly at the foot in the most fashionable shape. The bodice was made with high, full sleeves, folded Empire belt of crape fastened at the left side. Turn-over cuffs and a turned-down collar of finest white organdie, completed by inch hems, were worn from the beginning of the mourning. These are now preferred in the deepest mourning to a coliar and cuffs of black. To this gown an Empire coat of the material of the gown, with a yoke and bouffant sleeves of crape is added when an extra wrap is required, and the simple widow's hat, with its of moderate length is preferred.

A second gown of this outfit, which was intended for more general wear, was of black crepon and other good things a sense of humor and a armure silk. The pretty skirt of crepon was finished appreciation. Her manners are winning and with three spaced folds on the bottom about three inches wide and a piping band of the armure silk. The full bodice was made with a high yoke of crepelisse, laid in fine pleats, and a deep bertha-like ruffle grace of the armure slik. The full balloon puffs of the little. sleeves were of the crepon, while the lower part was of the armure silk, and a wide folded belt and a folded collar of the silk completed the bodice. A little shell-like ruching of white crape was worn : the throat. Another dress for afternoon wear was of fine crepe de chine, made with simple hems and worn with cuffs and collars of white organdie finished with inch hems. The chief characteristic of this dress

was its soft, full bodice. With the exception of the use of crepe de chine which seems exceptionally appropriate for a summer mourning dress, there is a tendency to stiffer styles in mourning fabrics as in all other goods. Duli passementeries and many other trimmings are used to-day in mourning, which were formerly considered entirely inappropriate. The correct period for a widow's mourning, as every one knows, is two years, After the first twelve months she may lighten her mourning without incurring the censure of severe critics, and during this period it must be considered in the worst taste for her to appear at a place of public entertainment. Many widows extend their period of mourning beyond this time, and elderly women often retain the habit of mourning as long as they live. The change from first to second mourning is so slight as to be hardly perceptible, now that white collars and cuffs and armure silk and other more elaborate materials are worn from the beginning.

other more clatorate materials are beginning.

The width of band for mourning stationery which is now considered in the best taste is about an eighth of an inch. Moderation in display of this kind is certainly in the best taste, and half-inch borders have a touch of theattical display about them shocking to a person of time sensibilities.

A small close-fitting bonnet in black is certainly the best choice for widow's wear. Though large hats are worn after the first period, they certainly seem singularly inappropriate and better suited for gala occasions.

# SUGGESTIONA FOR THE NURSERY.

In those families where there is no regular nursers here is usually one room where the baby is kept, where it takes its nap, crawls about the floor and enjoys its small space of the world. It is especially enjoys its small space of the work.

necessary that this should be a sunny room, well ventilated and well warmed. The more sunshine ad pure air the child gets the better are his charm withstand croup, colds and various other ills to hien he is subject during the first year of his existence.

If he is allowed to crawl about the floor care should bow between. There is another very our moning hat which is exceedingly becoming to some faces, called doors and elsewhere to which he may be exposed. Out of ten look first at the face, and then at the feet out of a weman." How many of our young women, we be taken that there be no draughts from under the

with a small crown in the centre. When the pointed front is bent and the rounded scallops at the back rug over the carpet for the little one to crawl on, or turned up, it leaves a couple of sockets on either side for the trimming, which generally consists of two bouquets of flowers, a melange of field flowers being the last French tapes.

Wender, can successfully pass through the ordeal of such an inspection?

Wender, can successfully pass through the ordeal of such an inspection?

BEAUTEOUS THINGS OF LAWN AND LACE arising from the carpet, to which a young child's lungs are peculiarly sensitive. If the rng covers the floor as it should to within a few feet of the edges of the room, it will protect the child in his inevitable falls

as much as a carpet.

It is a good plan to have heavy green shades at the vindows of this room to shut off the light while the child takes its nap, but it is best to dispense with all other curtains, unless they be simple shades on the outside of the one nsed to darken the room. When not needed the dark shade should be drawn up to its full extent and only the light shade used at the upper part of the window to protect the room from a glare of the window to protect the room fro light and yet admit as much sunshine as possible.
In the embroidery of their fine gowns of nainsook. Thus finy toddling children, who need continual care, should have chairs and hassocks provided for them, low enough for their feet to rest on the ground while sitting. It is injurious to their health and very uncomtortable for children to sit with dangling feet on high school benches.

There should also be a low table provided for these little ones, on which they can rest their playthings and picture-books when they are old enough to take an interest in such matters. the floor is a suitable place for such things. A table, the legs of which may be folded up when not in use, may be purchased as low as \$1.25. In case it should be too ligh for small children any carpenter of ordinary skill can shorten the legs to the proper beloth.

### TWO ROYAL LADIES.

### WITH NOTES ON THEIR CHARMS.

Here is the latest portrait of Queen Margherita of Italy, one which is a little more faithful to its original as she is to-day than the other portraits published within the past month of her silver wedding. It may be as well to acknowledge that the good Queen is no longer a young beauty; but she remains a handsome woman, with an expression of intelligence and kindliness which more than makes

No sovereign in Europe is more beloved by her subjects. When she drives along the Corso, her carriage drawn by richly caparisoned horses and ac companied by picturesque outriders, the geniality of



results.

A new portrait of the German Empress, taken few weeks ago, is excellent as far as it goes. cannot, however, reveal the beauty of her fresh and delicate coloring, and the sweetness of her soft eyes



ruche in front and its long veil pinned over the back, and gentle smile. This young imperial lady has is worn on all occasions. The extremely long veil never really received justice at the hands of those is no longer considered in the best taste, and a veil who have assumed to write of her. It has even been hinted that she is stupid. a woman of much intelligence, possessing among other good things a sense of humor and a quick able and perfectly natural, and she is one of the

kindest and most sympathetic of creatures.

Her chief beauty is her figure. It is wonderfully graceful and stately and still very youthful and

# "PUTTING UP" FRUIT.

# SEASONS AND VARIETIES.

In reply to "One of the Third Generation of Trib two before the time of "putting up different summer fruits" we will call attention to each fruit in its season, giving the simplest and best methods of preserving or pickling, with some idea of varieties, when practicable, and of the cost. These details could not be given in one paper, as they would occupy too much space, and the cost of fruit varies considerably with various seasons. Raw or green ginger-root is always to be found in market in September and October, when it is imported from the West Indies. It generally costs about 25 or 30 cents a pound. It may always be found in its season on Fulion Market fruit stalls, especially on those stalls which deal in West

Indian fruits. No fruit should be preserved until we get it fresh from gardens in the vicinity of the city. In the case of delicate fruit like strawberries it is hardly profitable to can them except fresh from the bed a few hours after they are picked. Berries which have been folted about in market crates are not in it condition for preserving. In regard to the variety of straw-berries which is best for preserving, opinions differ, as the same variety of the berry produces different reults in different climates and soils. It would hardly se just to growers to name any variety to the exclusion of others, as the same berry frequently mas querades under three or four different names in differ querades under three or four different names in different catalogues. Moreover, it would not be of any use to a market buyer, as grocers do not sell strawberries by name and usually do not know one variety from another. In reference to Strawberries, the proof of the berry must be "in the eating." Any berry which is firm in texture, perfectly ripe, and rich and sweet in flavor will make a good preserve. In the vicinity of New-York the height of the season for strawberries is from June 7 to July 1, when they come from the gardens of Long Island. By the last week in June they are often too old. The first dead ripe berries of the crop are considered more desirable by preservers.

"The crucial test of a girl's attractiveness is the way she is shod." said a man of society. "Nine men out of ten look first at the face, and then at the feet

# BEAUTEOUS THINGS OF LAWN AND LACE

EMPIRE AND 1830 STYLES IN UNDERWEAR. The new underwear copies the smart characteristics of the fashionable frock. The large sleeves, broad effects, bretelles and berthas of the evening frock are repeated in the fashionable night-gown. The Empire style, so sulted to negliges of all kinds, is used with



daintly scalloped with pale pink, India blue, yellow. The genuine Empire gown, however, is richly trimmed with laces. A line of insertion in the finest needlework and lace is placed just before the bust, whence the fullness falls. There is a deep flat collar, more like a cape, which falls from over the shoulders and is fastened low at the throat. Sometimes this collar is gathered on at the throat, some-times it lies back flat; but in any case it is wide. The very finest Torchon and Valenciennes laces are still preferred to embroideri's. Where embroidery is used on fine undergarments, it is needlework done in fairy-like stitches; and frequently a little color is introduced in this way in connection with lace. Thus, a lace-trimmed collar is seeded above the lace with tiny dots in violet or pale yellow, and the gown is trimmed with long-looped bows of washable ribbons in the same color. The 1830 night-gown repeats the huge puffed sleeves of the period; but instead of the sleeve being plain below the elbow, it forms a second puff and is completed by a narrow band of needle-

work or lace at the wrist.

The Empire gown is usually finished with an elbow sleeve, which is trimmed with a double or single ruffle, making a very pretty and comfortable sleeve for summer use. The 1830 gown is drawn in at the waist by a ribbon ran in slits which are worked in button-hole stitch; and it usually has a yoke of some kind, and is finished with the fashionable lace-edged bertha, or with revers in front or with pretty little jacket pieces in needlework and lace. The back of the night-gown is generally held in a Watteau pleat from the neck; though in the case of some of the Empire gowns, the fulness falls from the band of trimming, which extends from below the bust in front across the back of the gown.

There is no special change in drawers. They are



made exceptionally wide and are trimmed with lace and tine needlework, and sometimes ribbons are run in to gather them in a little at the knee. The illustration given is an example of one of the new shapes which are fulled in in this way on the inside seam with a bow of violet or pale yellow ribbon. There has been a decided change in correct covers, and a majority of the new shapes do not reach below the waist. The handkerchief corset-cover, which is knotted at the bust, was illustrated in The Tribune early in the season and has proved very popular. It is already so familiar that the most exclusive manufacturers have devised new shapes. Some of these are in spanish jacket form with pretty rounded fronts, which lap a trifle over the bust and thoroughly protect the corset, while others are made with square fronts in the shape of the Eton jacket. A great many ladies are having their corsets made to match their silk skirts, and in that case the corset cover is omitted. For a stout figure, this is a desirable arrangement.

The Empire chemise, like the Empire gown, is trimmed horizontally across the bust line with insertration given is an example of one of the new shapes

arrangement.

The Empire chemise, like the Empire gown, is trimmed horizontally across the bust line with insertions of fine lace or needlework. Like all fine French garments, it is put together entirely by hand, the seams being united by hemstitching. A few chemises have a pretense of a sleeve of the smallest kind; but this is not generally liked, and a simple trimming around the armholes is preferred.

Thanks are due to the Pansy Corset Company.

# THE GOWN OF COTTON.

Fashionable dressmakers do not devote very much time to cotton goods, except in their dull seasons, in the middle of winter or late in the summer. Even the most liberal or extravagant customers are hardly willing to pay as much for making a gingham gown as they do for a gown of wool. Hence it comes that many of the simpler gowns of cotten and of India silk (which now must be ranked as a material calefly for house wear) are made up by the seamstress at home. The experiment which the dressmakers undertook last year of raising the price of making ging ham dresses by making them over a silk lining did not prove a great success. Customers like a gingham gown for what it is, because it is light and fresh and may be laundered repeatedly. The condition of a gown made over a silk lining and worn an entire season did not commend it to persons of neat in-stincts. Cotton becomes sleazy and stringy, even if it

Gingiams are now usually made with unlined skirts. and simple, full bodices, finished with berthas or incroyable revers of Russian gulpure or of Genoa lace, with a high collar and short cuffs also covered plainly with lace. Or they are trimmed with the heavy open embroideries, so much used this season. These em broideries are put on in the form of a jacket, and in strips of insertion which stripe the pointed belt, band the close sleeve below the segging pull above the

elbow, and trim the skirt. The skirt pattern wh illustrated some weeks ago in The Tribune, and gave a shaped Spanish flounce reaching to the and attached to the upper part of a close-fittin is one of the most popular modes for gingham This flounce may be trimmed on the lower educouple of two-inch ruffles. Sometimes this flounted to the skirt by a two-inch band of in and two strips of insertion trim the flounce, the ruffles are used, a deep ruffle surrounds the ders, outlining a round yoke. The sleeves a ceedingly full and an open Marle belt of satin or a folded Empire belt of moire or satin riworn at the walst. When the flounce is twith insertions, the bodice has tiny jacket I soild white embroidery and the full balloon are banded with insertion below the cloow.

### PRESIDENT HAYES'S BOYHOOD.

THE STORY OF A BASHFUL YOUNGSTER.

A piece of the late ex-President R. B. Hayes sends

is these recollections: General Hayes was always the friend of the boys. He had no warmer lovers and admirers than his own sons and nephews, his little cousins and grandchildren, who knew his infinite resources and were always

assured of his sympathy. When he was a boy not one in a thousand could spell him down. He and his great cham, Henry, used to go sides against everybody. There was not a word in the little Webster's dictionary or in Webster's spelling book which they could not spell. Their glory in spelling was only equalled by their glory in playing "wickets," a game of ball of which the present generation has perhaps never heard. It was much like cricket, only played with heavier clubs and bigger balls. Returning to their home one spring vacation from Kenyon College, he and Henry found to their intense delight that all the men about Delaware courthouse had taken to playing "wickets"—lawyers pitted against carpenters, Democrats against Wilgs, and sons against fathers in the popular struggle. In one game, a certain afternoon, the lawyers were getting terribly beaten; seeing which, young Rutherford slipped up to one of them and told him to choose ford shpped up to one of the man did so, and the inde-fatigable partisans played until their opponents were unterly exhausted and begged to stop. "That," exutterly exhausted and begged to stop. "That," ex-claimed the smiling white-haired General, as he told

the story, "was great glory."

He was a sturdy boy as he was a vigorous man, and he used to declare that he had often run from his lome to a mountain eight miles away. "Some persons have no more imagination than Joe Willets in 'Barnaby Rudge,'" he used to add, when an incredulous look arose in the listener's face; "we did not make a racetrack of the eight miles, but we kept

on a jog trot most of the way."

To a bashful little fellow spending the day in the household the General addressed another bit of autobiography.

When I was at school in Connecticut, the boys brought word of a famous dinner to be given on the next holiday in a neighboring town, and the rest of

the week we saved our money and talked of the loys that were set before us.

"The evelthal morning found us early on our way "racins, tottering, whisting, ruminating—until nine miles had been passed and we flung ourselves down on the river dank Direct. After a swim and a careful foliet we went to the town had, where the great dimer was in progress, and there was no doubt about our appetites. Our plates were heaped down with good things; chicken ple, masked polatoes, gravy, sauces, ples, but at my place was neither fame, fork nor spoon. I was too bashful to ask for them or to let any one know of my situation. I felt that I could not endure the apologies and laugater that would follow. So I finally left my loaded plate and with a fleavy heart and empty stomach walked back the nine miles to my home."

The boy to whom he was telling the story looked at him with fixed eyes. The others at the table felt that he would have done the same. The General, who was never too busy to help a boy, smiled at him and went on:

"I called myself names, I believe. I said to myself, 'You will make a pretty kwyer, won't you?' I asked myself if I wisaed to make my life a failure or a success. I resolved then that I would be more of a man."

With that he pushed his chair back from the table and offered the boys his horses for the afternoon.

of a man."
With that he pushed his chair back from the table and offered the boys his horses for the afternoon.

### LITTLE CHEESE DISHES.

TRIFLES OF CREAM, PEPPER AND PARMESAM.

There are many savory little dishes to which a touch of Parmesan cheese may be added with excellent effect. A simple dainty, with which we are not especially familiar in this country, is "creme au Parmesan." To make this, prepare a paste as for cheese straws. Mix three heaping tablespoonfuls of pastry flour with three of Parmesan cheese. Add a half-saltspoonful of salt, a pinch of white pepper, and as much Cayenne as you can pick up on the tip of a small blade of a penknife. Mix these ingredients to-gether with the yolk of an egg, a tablespoonful of milk and a tablespoonful of softened butter. Roll this paste out as thin as a wafer (on a marble slab if convenient) with a porcelain rolling-pin. Cut the paste into little cakes about two inches across. Prick them well so that they will not rise up in flakes, and bake them till crisp in the oven. Then take them out and let them cool. Whip about a cup of cream to stiff froth, add two tablespoonfuls of Parmesan and a very little red pepper. Heap up the cream on each of the little cakes and serve them as a "cold savory"

sardines with Parmesan are not a familiar savory in this country. Take a small box of nice sardiner Wipe them well and lay each one on a strip of bread (about the size of a finger) which has been fried a delicate brown. Set them in the oven and let them be thoroughly heated through. Sprinkle a little grated

be thoroughly heated through. Sprinkle a little grated Faimesan cheese and a mere touch of fine red pepper over them if you like a "hot" seasonling. Serve them for tea or luncheon.

A cheese omelet is easily made and is really a very excellent dish, served as it should be with the crispest and lightest tea-biscuit. Make an omelet of the yolks of four eggs as usual. Add a table-spoonful of cream if you fancy, remembering to beat the eggs only enough to mix them. Four the omelet into a very hot pan in which a table-spoonful of butter has been melted; and in three minutes, when it is ready to fold, sprinkle over it two table-spoonfuls of Parmesan cheese, and fold and serve.

# A PRETTY LUNCH.

# SOME COLOR SCHEMES.

A pretty lunch was given by a pretty woman not long ago. There were two tables, each arranged for nine persons. The color scheme of one table was Nile green; of the other, rose pink. On the green table was a heavy white satin cloth, and over that with draped pale green chiffon, with silver threads running through it. The centre-plece was a graceful arrangement of the new-fashioned green carnations and smilax. Streamers of Nile green ribbon and sprays of smilax started at the centre piece and ended at the edge of the table. Between the ribbon and the smilax, the chiffon was puried and gathered so that it rose at least three inches above the table. The places for the guests were outlined by wider divisions of the streamers, and here the chiffon was drawn tightly over the under-cloth of satin. Knots of the green carnations and bonbonnieres of Nile green crimped paper filled with pistacte candy were

of the green calment of the green crimped paper filled with pistacte candy were at each place. At this table crystallized Malaga grapes, in pale green glass bowls, were served.

The pink table was decorated in the same style, La France roses taking the place of carnations, and plak chiffon, pink ribbous and plink bombonnieres being used. The candles were brandled cherries coated with pink sigar.

At a violet luncheon given the same week lavender chiffon was used, and the centreplece was a huge howl of violets. There were no screamers, but at each corner of the square table there was a stiff purple satin bow about four inches high, and made of ribbon three inches wide. The ice cream served was in the form of clover leaves, and placed in each invalidation of the composition of the composition of the square table there was a small bouquet of violets. Gas was discarded at this lunch, the room being illuminated by two large lamps, both of which had shades made of lavender paper. On the table itself were two silver candeabra, with lavender shades over the candles. The candles served were sugared violets.

# L.P. Hollander & Co.

MARK DOWN SALE in our MISSES' and CHILDREN'S DEPARTMENT, COATS and REEFERS MARKED AT COST and in

some cases less. CHILDREN'S SERGE and DUCK SAIL-OR DRESSES and REEFERS, also YOUNG LADIES' DRESSES, imported and of our own well-known manufacture.

# 290 Fifth Avenue,

Between 30th & 31st Sts.